## **DETAILS OF INSPECTION VIOLATIONS**

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	WINDJAMMER-FOOD SERVICE GENERAL	21	1	No
LOOS	E PEELING SEALANT WAS NOTED ON THE VENTILATION HOODS.			
PERM	MANENT RIDING CREW IS CURRENTLY UPGRADING ALL GALLEYS			
2	WINDJAMMER - FOOD SERVICE GENERAL	33	1	No
CRAC	KED AND CHIPPED TILING WAS NOTED THROUGHOUT THE FOOD SERVICE	E AREA.		
PERM	MANENT RIDING CREW IS CURRENTLY UPGRADING ALL GALLEYS			
3	WINDJAMMER-GALLEY	37	1	No
THE V	/ENT OVER THE FOOD SERVICE LINE HAD HEAVY CONDENSATION DRIPP	ING FROM TH	IE SURFACE.	
VENT	ILATION SYSTEM FOR THE ENTIRE GALLEYS WILL BE REVIEWED DURING	OUR FORTH	COMING DRY	'-DOCK
4	WINDJAMMER -GALLEY	37	1	No
CONE	DENSATION WAS NOTED ON THE DECKHEAD ABOVE THE WAREWASHER.			
VENT	ILATION SYSTEM FOR THE ENTIRE GALLEYS WILL BE REVIEWED DURING	OUR FORTH	COMING DRY	'-DOCK
5	WINDJAMMER-FOOD SERVICE GENERAL	20	0	No
SEVE	RAL PIECES OF EQUIPMENT WERE POSTED OUT OF ORDER.			
REFR	IGERATION TECHNICAL TEAM WAS WORKING ON THESE UNITS AT THAT	TIME – ITEM I	S CORRECTI	ΞD
6	KISMET DINING ROOM	21	1	No
THE V	VAIT STATIONS HAD SEAMS AND DAMAGED AREAS THAT MADE CLEANING	G DIFFICULT.		
ENTIF	RE WAIT STATION ARE BEING REDESIGNED FOR OUR FORTHCOMING DRY	/-DOCK		
7	DECK 4 - DISHWASH	22	0	No
THE G	GAUGES ON THE GLASSWASH MACHINE WERE DIFFICULT TO READ DUE O	CONDENSATI	ON.	
GAUG	GES REPLACED.			
8	DECK 4 - VEGETABLE STATION	39	0	Yes
A ROA	ACH WAS NOTED ON THE DECK IN THIS AREA.			
	AB, OUR PEST CONTRACTOR WAS NOTIFIED AND PROPER ACTION WAS RESSIVE CLEANING PROCEDURES WILL BE ENFORCED.	TAKEN. CLOS	SE MONITORI	NG OF AREA AND CONTINUED
9	DECK 4 - VEGETABLE STATION	21	1	No
EXCE	SSIVE SEALANT WAS NOTED ON THE HOUSING OF THE HEATING ELEMEN	NTS OF THE F	RYER.	
PERM	IANENT RIDING CREW IS CURRENTLY UPGRADING THE GALLEYS AND RE	VIWING ALL	SEALANTS -	ITEM CORRECTED
10	DECK 4 - VEGETABLE STATION	26	0	Yes
A CAF	RBONIZED FOOD RESIDUE WAS NOTED ON THE FRYER COILS.			
ITEM	CORRECTED - PROPER CLEANING PROCEDURES WERE REEMPHASIZED	TO UTILITY	ГЕАМ.	
11	DECK 4 - BAKERY	20	0	No
THE E	BELTS ON THE DOUGH ROLLER WERE FRAYED ON THE SIDES.			
BELT	IS ALREADY ORDERED AND WILL BE PROMPTLY REPLACED AS SOON AS	DELIVERED.		
12	DECK 4 - DISHWASH	22	0	No
THE F	FINAL RINSE NOZZLES HAD AN ERRATIC SPRAY PATTERN.			
	NICAL TEAM CORRECTED THIS ITEM – SUPPLIER SUPPORT TEAM WILL BIOVEMENTS.	E QUESTIONI	ED ON POTE	NTIAL RELIABILITY
13	DECK 4 - VEGETABLE PREPARATION	21	1	No
THE L	ABEL ON THE MARKET FORGE STEAMER WAS IN POOR CONDITION, WHIC	CH MADE CLE	EANING DIFF	ICULT.
NEW	LABEL HAS BEEN DESIGNED AND INSTALLED			

## **DETAILS OF INSPECTION VIOLATIONS**

## CRITICAL DESCRIPTION NO. LOCATION REF. POINTS **DECK 4 - VEGETABLE PREPARATION** 14 16 n Yes THE INTERNAL TEMPERATURE OF THE CORN BEEF HASH WAS 111°F. THIS ITEM WAS LOCATED IN THE HOT HOLD. THIS ITEM WAS UNDER TIME CONTROL AND WAS DOCUMENTED ACCORDINGLY IN OUR HACCP LOG. **CREW DISHWASH** No THE DATA PLATE WAS MISSING FROM THE GLASSWASH MACHINE. NEW DATA PLATE WAS BEING PRINTED AND IS NOW INSTALLED. **DECK 4 - PASTRY STORAGE** 15 0 Yes MOLD GROWTH WAS NOTED ON A FEW SLICED ALMONDS. THIS WAS IMMEDIATELY DISCARDED AT THE TIME OF INSPECTION (CDI.) **DECK 3 - PASTRY/BAKERY** 20 n No THE STONES IN THE OVENS WERE CRACKED MAKING THEM DIFFICULT TO CLEAN. NEW STONES HAVE BEEN ORDERED ANDWILL BE INSTALLED PROMPTLY UPON RECEPTION. **DECK 3 - GIGI DINING ROOM** 18 21 1 No THE FORMICA FINISH ON THE WAIT STATIONS WAS CHIPPED IN MANY PLACES. ENTIRE WAIT STATION ARE BEING REDESIGNED FOR OUR FORTHCOMING DRY-DOCK **DECK 3 - GLASSWASH** 22 No CONDENSATION WAS NOTED INSIDE THE GAUGES OF THE GLASSWASH MACHINE. GAUGES REPLACED. **DECK 3 - WAREWASH** 22 0 Nο THE FINAL RINSE PRESSURE WAS TOO HIGH. TECHNICAL TEAM CORRECTED THIS ITEM - SUPPLIER SUPPORT TEAM WILL BE QUESTIONED ON POTENTIAL RELIABILITY IMPROVEMENTS. **DECK 4 - FOOD SERVICE GENERAL** 33 Nο THE FLOOR SCUPPERS THROUGHOUT THE GALLEY HAD ROUGH SURFACES AND WORN FINISH MAKING CLEANING DIFFICULT. PERMANENT RIDING CREW IS CURRENTLY UPGRADING ALL GALLEYS CORRECTIVE ACTION STATEMENT Λ Nο IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE]

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